

DINNERLY



Haloumi Tray Bake

with Chermoula Veggies and Mint



40 minutes



2 Servings

Toss potato, beetroot and tomato in chermoula oil, then top with haloumi and bake until golden. With the oven doing most of the work, it gives you time to put up your feet and relax.

WHAT WE SEND

- 400g chat potatoes
- 200g beetroot
- 1 tomato
- mint
- 180g haloumi ⁷
- 5g chermoula seasoning ¹⁷

WHAT YOU NEED

- 2 tbs olive oil
- 1 tsp red or white wine vinegar ¹⁷
- 2 tsp honey

TOOLS

- oven tray
- baking paper

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 645kcal, Fat 39.6g, Carbs 43.2g, Proteins 25.6g



1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 4cm chunks. Peel the **beetroot**, then cut into 1cm-thick wedges (see Kitchen 101). Cut the **tomato** into wedges. Pick the **mint** leaves, discarding the stems. Halve the **haloumi** lengthwise, then cut into 1cm-thick chunks.



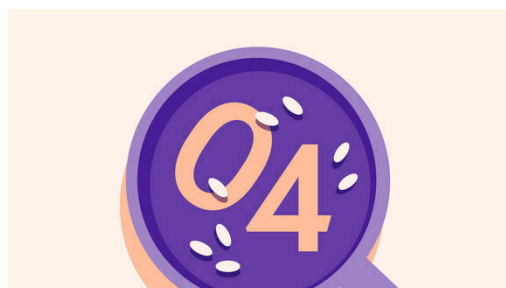
2. Make chermoula oil

Put the **chermoula seasoning**, **2 tbs olive oil**, **1 tsp red wine vinegar** and **2 tsp honey** in a large bowl. Season with **salt and pepper** and stir to combine.



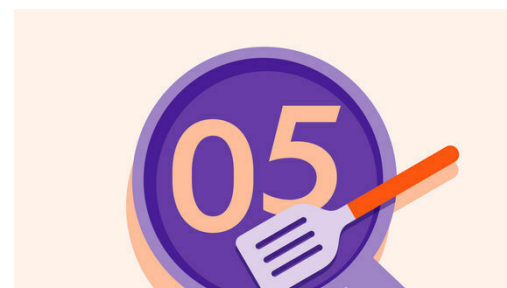
3. Roast veggies

Put the **potato** and **beetroot** on the lined tray, drizzle with **half the chermoula oil** and toss to coat. Roast for 20-25 mins until tender.



4. Add tomato and haloumi

Add the **tomato** and **haloumi** to the **remaining chermoula oil** and toss to coat. Add to the tray with the **potato and beetroot**. Roast for a further 8-10 mins until the haloumi is golden.



5. Serve up

Scatter the **mint leaves** over the **haloumi tray bake**. Divide among plates or pop the tray on the table for everyone to help themselves. Enjoy!



6. Kitchen 101

Beetroot can be messy to prepare, so wear a pair of disposable gloves to prevent your hands from turning pink.